



EARTHWORKS

LANDSCAPE ARCHITECTS & CONTRACTORS, INC.

Grilled Monster Porterhouse

with Grilled Portobello Mushrooms

You'll have to call your butcher for steaks this size. Tell him you want your steaks at least 2 inches thick – they should weigh about 2 pounds each. Let's keep this simple and let the flavor of this great beefsteak be the star. For seasoning, just brush them all over with $\frac{1}{4}$ cup of the olive oil and sprinkle generously with salt and pepper.

Ingredients:

- (2) Large 2 to 2½ inch thick porterhouse, about two pounds each
- ½ cup olive oil
- Kosher salt and freshly cracked pepper to taste
- 1½ pounds Portobello mushrooms (other large varieties are okay too)
- (1) Teaspoon freshly ground black pepper
- (4) Tablespoons unsalted butter
- 1/3 cup chopped fresh parsley
- (3) Tablespoons dry sherry

Build a multi-level fire in your grill, leaving $\frac{1}{4}$ of the bottom grate free of coals. In the remaining $\frac{3}{4}$ of the bottom bank the coals so that they are three times as high on one side as on the other. We're looking for a hot fire here – that means that you can only hold your hand 5 inches above the coals for only 1-2 seconds.

Place the steaks over the hottest part of the fire and cook until well seared on one side, about 6 to 8 minutes. Turn the steaks and sear the second side. After searing both sides, move the steaks to the medium-hot part of the grill, turning several times, until they are done the way you like them. Check for doneness by using your instant-read thermometer – for medium rare they should be removed at about 130°-135°. You can also cut into the steak a little and check the interior color.

While the steaks are cooking, combine the mushrooms, the remaining $\frac{1}{4}$ cup of olive oil, and the teaspoon of pepper in a large bowl. Toss until the mushrooms are well coated.

When the steaks are done, put them on a platter, and loosely cover with foil and let them rest. Put the mushrooms on the medium-hot part of the grill and cook until golden brown, turning often. They should be done in about 10 minutes. Take the mushrooms off the grill, slice them and put them into a bowl with the butter, parsley, sherry, and salt and pepper to taste. Uncover the steaks, cut the meat away from the bone and cut it into about $\frac{1}{2}$ inch slices. Divide the meat onto 4-6 plates, spoon the mushrooms over the meat, and serve.